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ADMINISTRATIVE COUNCIL MEETS

Association Work Reviewed and Plans Made for Future Activities

The Administrative Council of the National Canners Association held a two-day meeting at Chicago on September 30 and October 1 to review the work of the Association since the May meeting of the Board of Directors and to outline plans for the remainder of the year. Members of the Labeling, Statistics and Information, and Legislative Committees, and chairman of the Contracts Committee were also in attendance at the meeting in order that the Council might have reports upon their activities and the benefit of their views and advice upon matters coming up for consideration.

The program included reports upon the status of pending legislation directly affecting the industry, including food and drug law revision, proposals to amend the A. A. A., and wages and hours legislation; likewise, an exposition of the problems of the industry and the Association constantly arising from the administration and enforcement of new laws, both Federal and State, such as the Robinson-Patman Act, the National Labor Relations Act, the Walsh-Healey Act, and the new food laws in Louisiana and Pennsylvania. The Council also heard reports upon the status of the descriptive labeling program, considered the subject of contract enforcement, and plans for the 1938 convention.

In view of the prospect of legislation on hours and wages, the Council authorized the Research Laboratories and the Raw Products Research Bureau to collect information that will be needed for the definition of perishables. The wages and hours bill passed by the Senate and reported to the House by the House Labor Committee exempts canners from the hours provisions when operating on perishables. Whether this specific exemption is retained in the bill, or authority is lodged in some governmental agency to grant exemptions on a showing of the necessity therefor, it will be necessary to define perishables, and it is in anticipation of this that the Council authorized the work above mentioned.

As any legislation embodying the determination of minimum wages will require data on canning industry wages and related subjects, the Council likewise authorized the Association's Division of Statistics to make preliminary studies of the character and scope of data needed and the most effective methods to obtain such information.

To handle the problems constantly arising during interims between meetings of the Council and Board of Directors, with regard to which the Association's policy would ordinarily be determined by one or the other of these bodies, the Council authorized the President, First and Second Vice Presidents, chairmen of the Executive and Finance Committees to take appropriate action in consultation with the Association's general counsel. There is thus provided a definite and regular procedure for meeting situations that have arisen from newly enacted laws and that will continue to arise as additional legislation comes into effect.

Basing its action upon the progress already made toward industry adoption of descriptive labeling and the consumer acceptance and good will created by such label improvement, the Council adopted plans for having the subject presented at meetings of State canners organizations and for the publication of a bulletin that will authorize the labeling problem from the standpoint of the consumer's needs and the industry's opportunity to meet those needs through improved labeling on the descriptive principle.

Discussion of the subject of enforcement of contracts brought out reports upon the plans for concerted action by canners through legal procedure, the consideration given to this subject in the report made at last year's convention by the Association's Special Committee on Canners' Contracts, and the methods and procedure adopted some years ago by arrangement between the Association and the wholesale grocers associations for handling questions on pro-rata deliveries and refusal by buyers to accept deliveries on contracts. The Council authorized publication of a bulletin to the industry

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WORLD SUGAR SITUATION

Agricultural Economics Bureau Report Indicates Large New Sugar Crop

World sugar supplies and consumption appear to have reached a record high level in the 1936-37 marketing season and the outlook is for still greater supplies in the year now beginning, according to a report by the Bureau of Agricultural Economics on the world sugar situation.

The larger supplies in the season just closed resulted chiefly from a sharp increase in the production of cane sugar. Beet sugar increased only slightly over that of the preceding season; while the world carryover stocks of cane and beet sugar combined continued to decrease.

Despite the increase in supplies, however, prices of sugar advanced in 1936-37 to the highest levels since 1928-29 as a result of improved demand conditions and increased sugar consumption.

The world production of cane and beet sugar combined totaled 35,301,000 short tons in 1936-37 compared with 31,970,000 tons in 1935-36, the previous record high crop. Production in importing countries taken as a whole reached the record high total of 18,533,000 tons or nearly 1,600,000 tons more than was produced in the preceding season, indicating that the sharp upward trend which has been in progress in these countries over the past 15 years is continuing. Production in the principal exporting countries also increased sharply in 1936-37, totaling 16,768,000 short tons against 15,016,000 tons the year before.

Of cane sugar alone the world production in 1936-37 increased nearly three million tons over that of the preceding season to a new high total of 24,166,000 tons, the Bureau reported. Beet sugar production increased only slightly, about

374,000 tons, to a total of 11,136,000 tons. Early reports indicate that the 1937 world sugar beet acreage will be slightly larger than in 1936 and about 18 per cent above the 1925-29 average.

Because of the sharp upward trend in cane sugar production in recent years and the slight increase in the beet acreage, it is likely that world production of sugar will be further increased in 1937-38, the Bureau said.

Stocks of raw sugar at the beginning of the 1936-37 season were the smallest in the past 8 years, totaling only slightly more than 3,300,000 short tons in the 19 countries for which data were available. The corresponding figure for 1937 is not yet available but the visible supply of sugar in 16 important producing countries on June 1, 1937, was the smallest in many years. The figures of visible supply have decreased from about 9,900,000 short tons on June 1, 1934, to approximately 6,100,000 tons on the same date this year.

World consumption of sugar in 1936-37 is indicated to be considerably larger than during the preceding year, when it totaled almost 30,900,000 tons. There has been an increase of 1 to 2 million tons in world consumption each year since the low point reached in 1932-33.

Fruit and Vegetable Market Competition

Carlot Shipments as Reported by the Bureau of Agricultural Economics, Department of Agriculture

	Week ending—			Season total to—	
	Oct. 2 1936	Oct. 2 1937	Sept. 25 1937	Oct. 2 1936	Oct. 2 1937
VEGETABLES					
Beans, snap and lima	33	42	20	8,059	8,162
Tomatoes	827	635	726	22,820	21,431
Green peas	144	136	117	7,018	6,726
Spinach	29	28	34	7,564	8,258
Others:					
Domestic, competing directly	1,699	1,860	2,079	61,739	64,172
Imports, competing indirectly	38	102	84	191	244
FRUITS					
Citrus, domestic	1,791	1,356	1,334	132,077	141,190
Imports	13	34	43	375	344
Others, domestic	4,477	6,102	5,364	65,500	58,463

Tentative B. A. E. Standards for Canned Apricots and Sweet Cherries

The Bureau of Agricultural Economics distributed some months ago tentative standards for grades of canned apricots and canned sweet cherries. The factors to which grades are given are color, uniformity of size and symmetry, absence of defects, and character of fruit. Like others standards that have been put out by the Bureau mentioned during the past year or two, the factor of flavor has been omitted. The standards for these two products became effective October 15th and October 20th, 1936, respectively. These standards have been distributed in mimeograph form and copies may be obtained of Mr. Paul M. Williams, Bureau of Agricultural Economics, U. S. Department of Agriculture, Washington, D. C. Canners of these products may desire to secure copies and study them with a view to suggesting any changes that they consider should be made before they are finally adopted as U. S. standards.

GRAPEFRUIT PACK IN 1937

Output of Hearts and Juice Combined Totals Over 10,000,000 Cases

The pack of grapefruit in the 1936-37 season totaled 4,209,875 cases of all sizes of containers, while the grapefruit juice pack was 6,016,240 cases, according to a report issued by the Association's Division of Statistics. The report is based upon figures supplied by individual firms operating in California, Texas, Puerto Rico and other States except Florida; the statistics for Florida were supplied by the Florida Grapefruit Canners Association.

The following table shows the pack of grapefruit and grapefruit juices by sizes of containers and by States:

	Florida Cases	Texas Cases	Puerto Rico Cases	Others Cases	Total Cases
GRAPEFRUIT					
24/2	3,387,750	53,096	167,017	3,607,863
48/8 Z	274,493	401	3,485	278,379
48/1 (Picnic)	6,060	804	6,864
48/300	137,128	137,128
48/303	1,307	1,307
12/3 Tall	6,789	1,364	8,153
12/5	147,933	4,764	7,320	160,017
Miscellaneous	10,164	10,164
Total	3,971,624	59,625	178,626	4,209,875
GRAPEFRUIT JUICE					
24/2	2,439,938	1,523,654	182,781	66,668	4,215,041
48/8 Z	44,869	8,065	52,934
48/1 (Picnic)	58,426	22,585	134	2,094	83,239
48/211 Cyl	35,906	35,906
48/300	195,097	40,273	3,928	15,250	254,548
48/1 Tall	213,300	213,300
48/303	7,640	7,640
24/303 Cyl	244,991	244,991
12/3 Tall	399,330	64,785	464,115
12/5	139,433	30,474	3,512	6,150	179,569
6/10	22,610	84,690	2,104	109,404
Miscellaneous	157,417	136	157,553
Total	3,709,751	2,023,868	190,355	92,266	6,016,240

In addition to the pack of grapefruit and grapefruit juice reported above, Florida packed 538,293 cases of orange juice, 79,524 cases of citrus salad, and 265,684 cases of combination juice. This report covers the pack for the season beginning October 1, 1936. That season does not coincide with the orange juice canning season in California. The California orange juice pack for 1936 amounted to 603,246 cases.

ADMINISTRATIVE COUNCIL MEETS

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on the arrangements now available for meeting contract disputes without recourse to legal action.

In the preparation of the program for the 1938 convention the Council authorized the staff to proceed along the same general lines as last year, when several general sessions were provided for presentation of topics of interest to all canners, and technical subjects of interest to commodity or other groups were handled at conferences held under the auspices of the Research Laboratories and the Raw Products Research Bureau. It is planned to so arrange the convention sessions that canners will have the needed time and opportunity to confer with both brokers and suppliers of machinery and equipment.

EXPORTS AND IMPORTS OF CANNED FOODS

The only group of canned products showing an increase in volume of exports during August as compared with the corresponding month of 1936 was canned milk. Other foods showed losses, which were particularly heavy only in the case of canned fish. For the eight months ending with August this year, the exports of all groups have been larger than for the corresponding period last year. The following table gives details on both imports and exports as compiled from Department of Commerce records:

EXPORTS	Aug., 1936		Aug., 1937		Jan.-Aug., 1936		Jan.-Aug., 1937	
	Pounds	Value	Pounds	Value	Pounds	Value	Pounds	Value
Canned meats, total...	920,746	\$264,253	853,996	\$273,189	8,164,431	\$2,440,910	9,605,027	\$2,795,578
Beef, corned, roast, boiled, hash, hamburger...	113,843	37,205	55,045 143,815	11,635 57,694	1,261,624	378,287	489,170 1,430,724	117,669 475,332
Beef, other...								
Pork...	442,976	158,687	420,567	144,251	4,885,598	1,622,414	4,950,560	1,671,072
Sausage...	112,382	31,335	110,831	36,104	756,388	204,634	1,085,382	300,396
Other...	251,545	37,026	123,738	23,505	1,260,821	235,575	1,649,191	231,119
Canned vegetables, total...	3,706,511	360,392	3,190,612	324,041	26,316,665	2,705,754	29,072,676	3,047,124
Asparagus...	1,452,494	196,106	985,876	153,282	13,162,216	1,761,313	12,750,042	1,831,531
Baked beans and pork and beans...	484,591	23,987	274,695	13,506	3,598,041	188,842	4,118,907	221,045
Corn...	98,878	8,869	159,863	11,985	1,343,245	101,350	1,288,626	101,266
Peas...	700,442	51,065	787,490	62,339	2,140,775	166,070	2,624,157	194,792
Soups...	340,672	31,364	263,428	25,132	1,671,765	166,103	1,904,649	186,379
Tomatoes...			203,346	14,107			1,115,308	68,333
Tomato paste...	257,228	17,869	81,077	7,020	1,309,166	86,630	642,473	59,304
Tomato juice...			183,407	11,875			2,297,599	169,363
Other...	372,206	31,132	251,430	24,795	3,091,457	235,446	2,330,915	215,111
Condensed milk...	60,242	7,467	740,901	94,162	1,756,361	202,773	4,015,645	474,926
Evaporated milk...	2,118,483	153,048	2,264,748	168,652	16,536,501	1,202,566	15,507,618	1,124,113
Canned fruits, total...	32,536,825	2,562,635	28,935,455	2,426,203	166,940,741	12,110,114	172,491,795	13,268,932
Apples and apple-sauce...	547,633	24,259	562,338	29,838	9,170,185	389,992	7,023,188	337,642
Apricots...	5,682,727	412,878	4,289,354	334,545	18,882,052	1,368,121	15,243,769	1,178,907
Berries, other...	157,801	18,191	62,132	10,520	655,440	75,567	639,785	73,552
Cherries...	502,855	43,874	391,128	37,931	1,289,614	134,525	1,101,134	129,649
Fruits for salad...	5,410,095	582,521	3,484,451	393,074	18,686,484	1,997,685	25,387,457	2,822,066
Grapefruit...	1,160,185	77,438	634,498	42,485	23,068,363	1,421,865	26,884,351	1,409,878
Loganberries...	541,088	43,133	52,489	4,515	3,140,756	229,773	756,572	65,165
Peaches...	9,535,830	668,707	10,618,686	831,088	44,027,485	2,907,818	36,879,910	2,808,927
Pears...	4,174,827	323,182	3,352,082	233,290	29,899,307	2,109,473	39,787,945	2,778,222
Pineapple...	4,561,843	342,592	5,077,744	473,826	15,245,161	1,232,748	14,898,862	1,303,597
Prunes...			126,617	11,244			758,658	68,555
Other...	261,941	25,860	283,936	23,847	2,875,894	242,547	3,130,164	292,772
Canned fish, total...	10,532,183	1,293,643	5,644,450	65,553	50,142,312	5,236,083	57,966,517	6,221,518
Mackerel...	135,251	7,046	56,918	3,947	535,886	30,610	378,401	24,501
Salmon...	5,737,501	957,732	1,819,115	353,004	18,867,400	3,171,225	21,833,865	3,568,425
Sardines...	4,295,810	272,129	3,630,883	274,802	27,729,554	1,557,166	33,403,271	2,198,463
Shrimp...	144,780	24,395	79,948	20,825	2,007,670	322,480	1,491,177	276,266
Shellfish, other...	165,890	25,867	32,034	7,536	704,348	110,546	668,904	109,177
Other...	52,951	6,474	25,552	5,439	297,454	44,056	190,899	44,686
IMPORTS								
Canned beef...	8,945,188	840,243	6,841,956	717,812	66,980,877	6,485,924	59,906,902	6,130,566
Condensed and evaporated milk...	162,389	6,890	105,844	5,226	1,149,152	46,758	1,119,241	49,676
Canned fish in oil:								
Sardines...	3,936,097	539,469	1,837,032	258,916	22,234,475	2,802,584	20,054,657	2,663,999
Anchovies...	190,835	68,852	101,196	39,178	1,438,082	508,650	1,570,781	578,406
Tuna...	1,018,025	183,028	374,374	71,494	6,221,787	992,647	9,903,777	1,816,243
Other...	52,739	14,092	60,917	16,016	468,388	128,224	588,246	160,517
Canned shellfish:								
Crab meat...	1,548,648	530,811	1,323,209	496,805	6,953,226	2,198,678	8,983,349	2,907,284
Clams and oysters...	84,086	19,742	67,678	15,532	975,244	211,505	688,320	123,719
Lobsters...	100,338	55,916	55,781	35,632	558,200	302,374	577,082	282,492
Other canned fish...	1,332,646	100,024	1,127,699	95,945	12,726,744	962,062	16,503,955	1,199,654
Canned vegetables:								
Peas...	35,603	3,658	41,713	4,342	179,147	13,278	221,362	19,503
Mushrooms...	52,723	16,896	89,314	23,864	275,402	87,729	528,280	157,951
Tomatoes...	4,237,715	158,533	1,343,064	59,433	32,494,635	1,263,379	28,240,761	1,130,996
Tomato paste and sauce...	994,068	85,491	628,890	54,405	5,334,012	491,393	6,116,473	446,599
Other...	23,346	1,459	17,328	1,287	182,353	10,070	124,556	7,821
Canned pineapple, dutiable...	830,429	41,442	2,225,061	115,359	5,476,644	274,976	11,629,906	600,304
Philippine Islands, free...	2,529,222	114,188	8,995,089	366,475	5,527,520	211,319	15,732,083	717,164

PURITY OF SALT

Entirely Satisfactory Product Is Now Available for Canning Purposes

It is well known in the canning industry that when hard water is used for blanching certain vegetables, such as peas and shell beans, in preparation for canning, or in the brine added to them in the can, the calcium and perhaps the magnesium to which the hardness of the water is due increases the hardness or toughness of the vegetables. This matter is discussed in considerable detail in Bulletin 20-L of the Research Laboratories, issued in May, 1923.

In the same bulletin attention is called to the fact that the purity of the salt used in the manufacture of the brine (i.e., freedom of the salt from calcium and magnesium compounds) is equally important as the freedom of the water from hardness and for the same reason. Even if the water is entirely soft and brine made from salt containing an undue amount of calcium and magnesium compounds is added to the cans, the hardness of peas and shell beans is increased just as in the use of hard water. In either case also the calcium from the hard water or the impure salt combines with a small amount of oxalic acid carried by certain vegetables, such as beets and spinach, and produces a white powdery incrustation on the surface which is sometimes objectionable to consumers.

In the year 1923 when Bulletin 20-L was published much of the salt available to the canning industry was relatively high in calcium and magnesium compounds. It was pointed out in the bulletin mentioned, however, that it would be advantageous for the reasons mentioned above to use salt of as high degree of purity as could reasonably be obtained, and in view of the state of the market it was recommended that canners who could secure salt containing less than 0.3 per cent of calcium (equivalent to 0.75 per cent of calcium carbonate) would find it advantageous to do so. The bulletin stated:

"The majority of canners will probably be unable at the present time to secure a salt containing less than 0.3 per cent of calcium (0.75 per cent of calcium carbonate), and it is advisable for canners of peas and various varieties of ripe beans to insist on the delivery of as pure salt as may be obtained without substantial increase in cost. In some pea canning districts salt containing less than 0.2 per cent of calcium is available. In all districts it should be possible to obtain it if a sufficient demand were created, because its manufacture would not be an expensive matter.

"It is believed that if there were sufficient demand by canners for salt of a higher grade of purity than is now available, manufacturers of salt would soon meet the demand.

"At the present time it is difficult to purchase salt of an assured purity. Salt manufacturers as a rule decline to accept orders on specifications. They make no guarantee of the percentage of impurities contained in their product. They

usually content themselves by showing published analyses of the brands of salt they offer for sale. These published analyses are really of limited value. What the canner wants to know is the percentage of calcium and magnesium (especially the percentage of calcium) in the shipment of salt he receives. Salt manufacturers often tender a sample of their salt and request its analysis. Such analysis is valueless unless the sample is representative of the particular lot of salt which the manufacturer proposes to deliver. Under present circumstances, it would be advisable for canners of those vegetables whose quality is impaired by the impurities of salt to have samples of all deliveries of salt examined. Such a sample should consist of about four ounces."

As a result of this statement a good many members of the Association attempted to purchase salt from the manufacturers which was guaranteed to comply with the specification mentioned above. Salt manufacturers, however, appeared to regard this demand as entirely unreasonable. They criticized the Laboratory severely for making such a suggestion. They assured canners and the Association that their salt was nearly all of a much higher degree of purity than this, but it would be unreasonable to expect them to guarantee that any particular shipment should have any certain degree of purity.

A number of canners continued to demand salt under these specifications and within a relatively short time some manufacturers circularized the industry offering to supply salt guaranteed to be of a very much higher degree of purity than this. It was a very simple matter to supply such salt—so simple that canners using some of the better known brands of dairy salt now find it unnecessary to have analysis made, certainly the analysis of not more than an occasional sample is necessary when high grade dairy salt is employed.

In fact, during more recent years the great majority of salt samples examined by the Association's laboratories have been found not only satisfactory but of very high purity, containing not more than a few hundredths of a per cent of calcium or magnesium.

Experience since Bulletin 20-L was issued has only emphasized the advantage of suitable water supply and pure salt in canning products adversely affected by calcium or magnesium.

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